

Chocolate Candy Cane Shortbread Sandwich Cookies

Poetry & Pies

prep time: 15-20 minutes

bake time: 10-15 minutes

total time: 35 minutes

servings: 15-20 sandwich cookies



Ingredients

- 1 cup (227g) unsalted butter
- ¾ cup (173g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ teaspoon (2g) salt
- 1 ¾ cups (238g) all purpose flour
- ½ cup (43g) unsweetened cocoa powder
- half a batch [peppermint buttercream](#)
- crushed candy canes

Instructions

1. Preheat oven to 350F/175C. Line a [baking sheet](#) with [parchment paper](#) or a [silicone mat](#).
2. Make your shortbread by whisking the flour, cacao powder, and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
4. Add flour mixture and beat on low just until combined.

5. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, form into a disc, sprinkle both sides lightly with flour, then roll out between two pieces of [parchment paper](#).
6. Roll to about ¼ inch thick. Cut into [circles](#) or desired shape. Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
7. Bake 10-12 minutes (up to 15 for larger cookies), until matte in appearance and you can see some slight darkening along the edges. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.
8. While the cookies cool (or ahead of time) make your buttercream. Place in a piping bag with a small opening. Pipe about a ¼ inch thick ring of buttercream on the bottom of one cookie, going all the way to the edge. Top it with another cookie of equal size (they may spread out differently in baking and not be perfectly even).
9. Place candy cane pieces in a small bowl and roll the outside of each sandwich in this until the buttercream is coated.

Enjoy!

Cookies will last, covered, for 3-5 days. An airtight container will actually cause them to soften after a day, so I prefer keeping these on a plate covered with foil.